

the kitchen

Open 8am - 11pm. Food served 9am - 9pm.

BRUNCH Brunch served 9am-3pm.

Streaky bacon, fried egg, pitta, date jam.....	7
Harissa sausage, bacon, spiced ketchup (add fried egg £1).....	7.5
Seed and nut granola, yogurt, seasonal compote, agave syrup (vg).....	5
Parsnip feta hash brown, fried egg (V) (add bacon £1.50).....	7.5
Smoked haddock kedgeree, poached egg, capers.....	11
Spiced beans, toasted bloomer, zhoug, crispy onion (vg) (add egg £1).....	7
Mushroom and squash 'sausage roll', za'atar, Aleppo blackberry ketchup (vg)...	6.5

BITS AND BOBS

Garlic pitta bread, za'atar (v) (add cheese £1).....	4.5
Single dip or trio of dips with pitta bread (see below).....	6
Red pepper hummus (vg), minted labneh (v), green chili zhoug (vg)	
Griddled pitta or gluten free pitta (vg).....	3
Cumin braised rice, lentils, dried fruit, chickpeas, crispy onions (vg).....	4.5
Urfa chili honey glazed pigs in blankets.....	7
Turmeric rosemary roast potatoes, shakshuka, garlic aioli (vg).....	6.5
Chickpea falafels, red pepper hummus, tahini, couscous, pickled cucumber (vg)...	7
Dirty fries - shredded beef, cheese sauce, bacon bits (half sized £7).....	11
Fries (vg) (add cheese sauce and bacon bits £1.5).....	4
Sweet potato fries (vg).....	4.5
Waffle fries (vg).....	4.5
Green salad, pitta croutes, house dressing, sumac (vg).....	5
Honey and sesame glazed heritage carrot salad, orange, pumpkin seeds (v).....	5
Tabbouleh salad: bulgar wheat, currants, squash, roasted walnuts (vg).....	5

In the kitchen, we aim, where possible, to use local suppliers and locally grown produce. We are currently using produce from Chester, Frodsham, Wirral, Congleton, Southport and Peckforton.

(v) vegetarian (vg) vegan. We care about your allergies, please speak to one of the team for more information.

THINGS IN A BOWL/KEBABS

A salad bowl or khobez flatbread kebab, with your choice of the following;

Lebanese chicken thigh shish.....	11.5
Prawn and pollock kofta.....	11.5
Beetroot Adana (vg).....	11.5
Chili and date glazed beef.....	11.5
Marinated halloumi (v).....	11.5

All bowls and kebabs come with fresh salad leaves, cabbage and carrot slaw, hummus, pickles, and herb couscous. Add house-made sauces from section below.

THINGS ON BREAD

Halloumi and cheddar pitta toastie, carrot chutney (v).....	8
Roasted cauliflower wrap, curry mayo, raisins, almonds, hummus (vg).....	7.5
Falafel wrap, smoked paprika mayonnaise, dakdak salad (vg).....	7
Seven spiced roast chicken wrap, mayo, leaves, slaw	7.5
Chickpea burger, carrot chutney, halloumi, cheddar, red onion, tomato (v).....	8.5
Buttermilk chicken burger, lemon and mint labneh, red onion, tomato.....	9.5
Beef burger, sumac onions, tomato, streaky bacon, smoked cheddar.....	10

HOUSE-MADE SAUCES

Aleppo hot sauce (vg).....	1
Smoked paprika mayo (vg).....	1
Harissa ketchup (vg).....	1
Date, pomegranate molasses and sweet chili (vg).....	1
Garlic aioli (vg).....	1
Curry mayo (vg).....	1

SWEET THINGS

Sticky date pudding, butterscotch sauce, honeycomb ice cream.....	6
Orange and cinnamon olive oil cake, roasted figs (vg).....	6
Dark chocolate and tahini brownie, chocolate sauce, vanilla ice cream.....	6
Cheshire farm ice cream - ask your server for flavours, per scoop.....	2.5
Dairy free ice cream - ask your server for flavours, per scoop.....	2.5

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WHITE	175ml	250ml	750ml
Ponte Pinot Grigio <i>Venezie, Italy</i>	£6.00	£8.50	£24
Franschhoek Cellar 'La Cotte Mill' Chenin Blanc <i>Western Cape, South Africa</i>	£6.50	£9.00	£26
Box of Budgies Sauvignon Blanc <i>Marlborough New Zealand</i>	£8.50	£10.50	£32
Terre di Chieti La Piuma Pecorino <i>Abruzzo, Italy</i>			£34
Nature de Roubie - Organic Picpoul de Pinet <i>Languedoc-Roussillon, France</i>			£37

RED	175ml	250ml	750ml
Ocarina Merlot <i>Central Valley, Chile</i>	£6.00	£8.50	£24
Pocket Watch Shiraz <i>Central Ranges NSW, Australia</i>	£6.50	£9.00	£26
Bone Orchard Malbec <i>Mendoza, Argentina</i>	£7.00	£9.50	£28
Bougrier Pure Vallée Pinot Noir <i>Loire Valley, France</i>			£30
Medievo Reserva Rioja <i>Rioja, Spain</i>			£34

ROSE	175ml	250ml	750ml
Ponte Pinot Grigio Rosato <i>Venezie, Italy</i>	£6.00	£8.00	£24
Henri Gaillard <i>Côtes de Provence Rosé, France</i>			£30

SPARKLING	200ml	750ml
Ponte Prosecco Extra Dry <i>Treviso, Italy</i>	£10	£31
Ponte Prosecco Rosé Brut <i>Treviso, Italy</i>		£33

SPRITZ & FIZZ

Aperol Spritz - <i>Aperol, prosecco, soda</i>	£7.5
Bakewell Fizz - <i>Amaretto, cherry, prosecco</i>	£8.5
Sloe Gin Fizz - <i>Sloe gin, lemon, soda, gomme</i>	£8.5

STORYHOUSE GIN & MALLORCAN TONIC £7

Our own crafted gin blended with honey produced by our happy, hardworking colony of bees. Served with a Franklin & Sons Mallorcan tonic to bring out the unique flavours from the honey.

FROZEN COCKTAILS £7

Ask the team for the ever-changing flavours

LOCAL HIGHLIGHTS

Weetwood Cheshire Cat	£5.5
Storyhouse Pale Ale by Blacklodge Brewery	£5.75
Three Wrens Golden Spiced Rum	£4.5
Weetwood Vodka	£4.5
Aber Falls Gin, Dry, Rhubarb & Ginger	£4.5
Three Wrens Gin, Original, Apple Crumble, Bison Grass	£4.5
Weetwood Gin, Dry, Raspberry	£4.5

Storyhouse Card Members save 10% on tickets and food & drink at The Kitchen. Young Storyhouse Card Members save 15% on food and drink. Visit storyhouse.com/storyhousecard to join today.